

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

Facility FA0266742 - LOCAL CAFE		Site Address 20956 HOMESTEAD RD H, CUPERTINO, CA 95014	Inspection Date 05/06/2026
Program PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KOLL DYNASTY INC	Inspection Time 12:00 - 13:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MINGHUA HU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/22/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 05/06/2026**

Cited On: 04/22/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 05/06/2026**

Cited On: 04/22/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**This violation found not in compliance on 05/06/2026. See details below.**

Cited On: 05/06/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Follow-up By**  
**05/06/2026**

**Minor Violations**

Cited On: 04/22/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 05/06/2026**

Cited On: 05/06/2026

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the kitchen, storage area, and back aisle.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.**

**Follow-up By**  
**05/06/2026**

Cited On: 05/06/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

**Follow-up By**  
**05/06/2026**

Cited On: 05/06/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: Repeated violation: A couple of open cup employee drinks were stored on the preparation tables.**

Follow-up By 05/06/2026
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**[CA] To prevent possible contamination, employees may only drink with covered cup containers and store their drink in designated areas.**

**The back door was left open.**

**[CA] To prevent insect/rodent infections, keep the back door always closed or install a screen door.**

Cited On: 05/06/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Repeated violation: There is excessive food residue, oil, grease, and grime accumulation on the floor below the shelf, cook-line, and the wash sinks.**

Follow-up By 05/06/2026
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**[CA] Conduct a regular thorough cleaning on the floor area.**

## Measured Observations

Item	Location	Measurement	Comments
Chicken	Preparation fridge	40.00 Fahrenheit	
Cooked potato, TPHC	Preparation fridge	40.00 Fahrenheit	
Chicken	Final cook	185.00 Fahrenheit	

## Overall Comments:

**Note: 1. This is a follow-up inspection to the routine inspection that was conducted on 04/22/2026. The facility was issued a conditional pass for failing to store potentially hazardous food product on safe temperature zone and for blocking the only handwash station located in the kitchen among others. The major violations cited during the time of the routine inspection are corrected. Many of the minor violations cited during the time of the routine inspection are also corrected. Therefore, the facility is issued a pass placard. However, the above minor violations must be addressed immediately.**

**2. The owner on file is different from the owner operating the facility. The owner who is operating the facility is told to submit a change of ownership application form within 48 hours.**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/20/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



Received By:	Minghua Hu Owner
Signed On:	May 06, 2026